



The Grand Buffet Christmas 2024

11:30am – 6:00pm

Seafood Displays on Ice

Poached Chilled Lobster, Shrimp Cocktail
Chatham Lobster Salad
Tuna Skewer, Soy-Ginger Marinade, Furikake
Smoked Mussel Escabeche, Herbs, Citrus
Native Oysters on the Half Shell
Chatham Clams on the Half Shell
Traditional Condiments

Caviar and Smoked Fish Display

Black Sturgeon, Golden, Salmon, Tobiko
Smoked Salmon, Peppered Mackerel and Smoked Trout
Warm Potato Blini, Brown Bread
Traditional Condiments

Asian Station

Assorted Maki Rolls, Sushi and Sashimi
Spicy Tuna Roll, Vegetable Roll, California Roll
Ahi Tuna, Salmon, White Fish
Wasabi, Pickled Ginger and Soy Sauce
Steamed Pork buns, Hoisin, scallion, Spicy Aioli
Crispy Fried Coconut Shrimp, Sweet Chili Basil Sauce

Served Soups

Chatham Bars Inn Clam Chowder
Mushroom Gratinée, Gruyere Crostini

Cold Platters

Deviled Eggs, Truffle, Chive
Vegetable Terrine, Vanilla-Balsamic Gel
Heirloom Beets, Pickled Red Cabbage, Crispy Potato, Sour Cream Dressing
Foie Gras Panna Cotta, Grapenuts, Concord Gelee

Antipasto: Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata

Italian Grilled Vegetables: Zucchini, Yellow Squash, Eggplant, Radicchio
Traditional Condiments, Pickled Vegetables

Local Cheese and Bread Display

Selection of Local New England Cheese
Fresh Fruit, English Crackers and Assorted Breads

Chef to Carve

Slow Roasted Prime Striploin, Horseradish Cream, CBI Steak Sauce
Roasted Turkey with Giblet Gravy, Linguica Stuffing, Cranberry Sauce
Bourbon Glazed Ham with Assorted Mustards

Side Dishes

Yukon Gold Mashed Potatoes
Caramelized Sweet Potatoes, Bourbon Vanilla Glaze
Green Beans, Mushroom Cream, Crispy Shallots
Roasted Winter Squash, Rosemary Truffle Butter
Crush Carrot and Turnip

Action Station

(Chef to Prepare)

Seafood Paella, Clams, Lobster, Mussels, Saffron, Peas, Tomato
Grilled Swordfish, Preserved Lemon & Caper
Wild Mushroom Risotto, Winter Truffle, Pecorino
Assorted Baby Lettuce, Shaved Vegetables, Lemon Vinaigrette
Romaine Hearts, Caesar Dressing, Parmesan, Focaccia

Dessert Buffet

Chocolate Cocoa Nib Financier, Star Anise Cream, Candied kumquat
Heirloom Apple Galette, Cinnamon Sugar, Vanilla cream
Amaretto Almond Crunch Cake, Amarena Cherries
Peppermint Chocolate Whoopee Pies
Chai Rum Baba, Citrus Chantilly
Roasted White Chocolate Pana Cotta, Cassis Gastrigue
Caramel Pistachio Flan, Quince Paste
Coquito Pops

Holiday Breads

Christollen
Panettone
Hutzelbrot

Christmas Cookies

Red and Green Macarons
Espresso Snowcaps
Classic Holiday Shortbreads
Peanut Butter Crispies
Coconut Clouds
Italian Pignoli Cookies

\$195.00 per Person
\$70.00 per child (5 – 12)

20% service charge will automatically be added to each check.